

Application Serial No.: 10/577,659  
Amendment and Response to April 21, 2011 Final Office Action

Inventor: DOMAZAKIS, Emmanouil  
Docket No. 506845.3

### **AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior revisions, and listings, of claims in the application.

#### **Listing of Claims:**

1.-2. (Cancelled)

3. (Currently amended) A method for the production of meat-based products from entire muscular tissue by the ~~cold~~ incorporation of olive oil after the extraction of the muscular tissue's meat proteins, comprising the following steps:

(a) injecting the entire muscular tissue, of low temperature, with an appropriate brine, comprising water, salt and seasonings;

(b) inserting the injected muscular tissue into a tumbling machine and subjecting the injected muscular tissue to tumbling under a vacuum according to known techniques, while maintaining the injected muscular tissue at a temperature below 4°C until extraction of meat proteins has been achieved completed;

(c) suspending the tumbling and adding olive oil;

(d) resuming the tumbling until the complete incorporation of the added olive oil is achieved; and

(e) continuing the production procedure according to known techniques, such as stuffing the resulting mixture into casings, a heat treatment, and packing; taking special care that the temperature of the resulting mixture stays below 4°C prior to a heat treatment.